

# Goat Cheddar Cheese Shortbread

**NUMBER OF SERVINGS:** Makes approx. 36 cookies

## Ingredients

- Butter, softened 1 cup (250 mL)
- Ontario goat cheddar, finely grated 1 ½ cups (375 mL)
- All-purpose flour 2 cups (500 mL)
- Thyme leaves 1 Tbsp (15 mL)
- Cayenne ½ tsp (2 mL)

## Directions

1. Preheat oven to 325°F (160°C).
2. Line baking sheet with parchment paper. Set aside.
3. In bowl, blend butter with goat cheese cheddar. Stir in flour, thyme and cayenne until well combined.
4. Roll into tablespoonful balls.
5. Chill for at least 30 minutes
6. Transfer to baking tray placing about 1-inch (2.5 cm) apart.
7. Flatten slightly with the bottom of a glass and prick with fork (garnish with thyme leaves if desired).
8. Bake in preheated oven until shortbread cookies are set and bottoms are golden, about 20 minutes.



Female goats are bred at one year of age and begin producing milk when they are approximately a year and a half old.



*Try these variations:*

- **Jalapeno Cheddar:**  
Add ¼ cup (50 mL) finely chopped jalapeno.
- **Pecan Cheddar:**  
Replace 1/2 cup (125 mL) of the flour with an equal amount of finely chopped toasted pecans.
- **Cheddar Rosemary:**  
Replace the thyme with an equal amount of finely chopped fresh rosemary.

## NUTRITION PER SERVING

Calories 170 | Protein 3g | Fat 11g | Carbohydrates 11g | Fibre 0g | Sodium 95mg

# Snacks



*Recipe  
and photo  
provided by:*